

Menu

e n t r e e

Bruschetta: Heirloom tomatoes and Spanish onions tossed in vibrant salsa Verde, served atop slices of toasted sourdough bread, finished with crumbled smoked feta. – 25 (VEG)

Bread and Dips: Slices of sourdough bread paired with a trio of flavoursome dips, offering an array of tastes and textures. – 18 (VEG)

Garlic Parmesan Bread: Warm sourdough bread generously coated with garlic, parmesan cheese, and fragrant rosemary, drizzled with balsamic reduction. – 20 (VEG)

Mediterranean Squid Salad: Lemon pepper squid served alongside crispy chorizo, fried potatoes, sweet heirloom tomatoes, dressed with tangy balsamic dressing. – 25 (GF)

Sate Beef Skewer: Juicy beef skewers marinated in sate sauce, served with prawn crackers, fresh tomatoes, cucumbers, and steamed rice. – 25 (GF)

Burrata Cheese Pumpkin Salad: Creamy burrata cheese paired with roasted pumpkin, crisp salad leaves, tossed in tangy dressing. - 25 (GF/VEG)



THE STALLIONS

RESTAURANT & BAR

Menu

m a i n

Chicken Schnitzel: Classic Chicken Schnitzel served with golden chips and crunchy slaw salad. – 36
Upgrade to Parmigiana for \$4 more.

400g Rib Eye: Juicy 400g Rib Eye steak
(grass fed from The Stables, Southern Highlands) served with
smashed potatoes, seasonal vegetables, and choice of chips or salad. – 75 (GF)
Served with your choice of mushroom, pepper or beef jus

300g Scotch Fillet: Succulent 300g Scotch Fillet steak
(grass fed from The Stables, Southern Highlands) served with
smashed potatoes, seasonal vegetables, or chips and crunchy slaw salad. – 60 (GF)
Served with your choice of mushroom, pepper or beef jus

Miso and Soy Salmon Salad: Tender salmon fillet marinated in miso and soy, served on
crunchy slaw salad with bean sprouts, garlic, and ginger dressing. – 35 (GF)

Penne Ratatouille: Hearty penne pasta tossed in flavoursome ratatouille sauce,
served with warm bread and crispy Parmesan crisp. – 36 (GF/VEG)

Harissa Pork: Tender pork loin sautéed with vegetables,
served with creamy sweet potato mash. – 38 (GF)

Confit Duck: Tender duck leg served with duck fat potatoes, heirloom tomatoes,
spinach, and rosemary jus. – 40 (GF)



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d e s s e r t

Champagne Banana Split: Fresh banana slices topped with berry compote, ice cream, and chocolate soil. – 23

Trio of Ice Cream: Assorted ice cream flavours served with crispy wafers, fresh berries, and homemade sauces. – 20

Panna Cotta: Creamy Italian dessert, ask staff for flavour of the day. – 18 (GF)

Tiramisu: Traditional Italian sponge cake with Baileys anglaise. – 23

Sticky Date Pudding: Moist date cake with butterscotch sauce, served with a scoop of creamy ice cream. – 18

Chocolate Lava Cake: Decadent chocolate cake with hazelnut chocolate sauce, served with ice cream. - 18

k i d s m e n u

Chicken Nuggets: Tender chicken breast coated in breadcrumbs, served with favourite dipping sauce. – 18

Fish and Chips: Crispy battered fish fillet served with fries. – 18

Penne Bolognese: Al dente penne pasta in savoury Bolognese sauce, topped with Parmesan. – 18

Kids' Steak: Juicy steak served with fries or mashed potatoes and vegetables. - 18

served with hot chips, tomato sauce and a serve of ice cream for dessert.



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